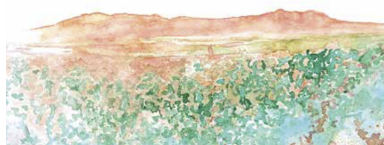


Craven

Pinot Gris 2024
Stellenbosch



Craven

2024

PINOT GRIS

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Gris

Vineyard: Newlands Vineyard
(Polkadraai Hills)

Vine Age: 17-years-old

Soil Type: Gravel, Sand and
'Koffieklip' (Ferricrete or 'Coffee
Stone')

Viticulture: Practicing organic

Fermentation: Native – concrete tank
on skins for 6 days (100% de-
stemmed)

Skin Contact: 6 days

Aging: 6 months in 50hL concrete
'squares'

Alcohol: 12.9%

pH: 3.59

Total Acidity: 5.1 g/L

Total SO2: 45 ppm

Total Production: 1,167 cases

UPC: 6009803564485

Reviews

The WineMag | 93 points

About

Pinot Gris isn't exactly an abundant grape planted in Stellenbosch, but it is something Mick and Jeanine have a lot of fun working with. While Pinot Gris is often made in a white style, it is in fact a lovely coppery/dark rose skinned grape. Mick and Jeanine were able to find Pinot Gris from the incredible Newlands Vineyard, farmed by Deon Joubert, on an easterly slope of the Polkadraai Hills facing back toward Stellenbosch. Though the block was only planted in 2007, the wine shows tremendous balance and intensity. Mick calls this skinsy style "the way Pinot Gris should be!" Every vintage gives Mick & Jeanine a run for their money, as this notorious wine is always rejected by the South African Wine & Spirit Board for not complying with the typicity of Stellenbosch. After lots of tedious back-and-forth, the appeals committee always comes around. At this point, it's a dance the Cravens know by heart.

The grapes were hand harvested and brought back to the Stellenbosch winery. The 2024 marks the third vintage using concrete 'squares' for fermentation and aging. The grapes were destemmed, and the juice was left to soak on the skins for seven days. It was then racked and the skins were pressed back to concrete where it aged for six months. The wine received a light sheet filtration, but no fining, and it was bottled with just 45 ppm sulfur.

Tasting Note

Bright coral pink. Strawberry, melon, and pomegranate rise from the nose, with a hint of something smokey. The palate is mouth-watering and herbal, with raspberry and more strawberry flavors.

